

Dei
SANCTA
CATHARINA
I.G.T. Toscana Rosso



DESCRIPTION

Sancta Catharina is an intense, complex wine, with complex aromas of raspberry, blackberry, and hints of dark chocolate. Full bodied with velvety tannins and a long fruity finish, it brings together the typical ease of the Sangiovese grape with Merlot and Cabernet Sauvignon.

GRAPE VARIETIES

Sangiovese 30% , Cabernet Sauvignon 30%, Merlot 30%, Petit Verdot 10%

SOIL

Clay and tuff

Elevation: 300-350 meters above sea level

Training system: guyot and spurred cordon

Average plant age: 20 years

Farming practice: organic, no fertilizers

WINE-MAKING TECHNIQUE

Soft press; spontaneous fermentation with use of indigenous yeasts in stainless steel at controlled temperatures 26 – 28°C; maceration on skins for 28 days with pump-over.

AGING

18 months in barriques of 225 lt and 750 lt, then in bottle

AGING POTENTIAL

About 20 years

AVERAGE YEARLY PRODUCTION

2,000 bottles